

# THE PEACH TREE.

BY DAVID GRAHAM PHILLIPS.

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When Nature has delivered it (the peach) to us in its perfection, we forget all the fruits, and if not found by the river of life, an early morning spirit might be forgiven for missing it.—O. W. Holmes.

**BREAKFAST.**  
Peaches and Pear Salad.

**COFFEE.**  
Baked Tomatoes.  
Creamed Potatoes.

**DINNER.**  
Caviar.  
Filet de Bass with Rice.

Bolled Potatoes with Cream and Parsley Sauce.  
Egg Plant, Fried.

Cucumber and Green Peppers, with French Dressing.  
Peach Ice Cream.

Delicious Cake.  
Iced Coffee.

**SUPPER.**  
Chicken Salad.  
Saratoga Chips.

Cream Cheese, with Peppers.  
Iced Eased Apple and Cream.

Gingerbread.  
Russian Tea.

Around the rosy, misty bloom and sun-kissed fruit of the peach hangs more of tradition and romance than is vouchsafed to any other fruit-bearing tree. A native of China and Persia—Persia—from whence its name is derived, ancient superstition and tradition have combined to cover its delicate and beautiful blossoms with a halo of romance and mysticism. In the earliest Chinese writings, the peach and its

"blossom clouding all the tree," with its crimson "brocade," seems to have taken the place of the tree of knowledge mentioned in the Bible or the golden apple of the Hesperides of Grecian mythology, with this difference, that the tree, according to Chinese tradition, grew in the most remote period on a mountain where it was guarded by a host of demons and its fruit proved death.

The peach was carried from Persia to Italy by the Romans in the time of the emperor Claudius and certain suggestions of its poisonous properties seem to have accompanied it, for Pliny ventures the supposition that the king of Persia murdered sent them to Egypt to poison the Egyptians, with whom he was at war. As the peach belongs to the same family as the almond, in varieties of which contain a large amount of prussic acid, it may be that the mischief-making properties of the almond were ignorantly transferred to its innocent relative.

The peach was cultivated in Britain as early as 1550 and accompanied the early settlers to this country in 1600. So kindly has it taken to the soil and climatic conditions here that now there is no country in the world where it is grown in such quantities and no other place where it is within reach of the poorer classes.

Many of our varieties are of European origin, but the larger number have originated in this country. In England and France the tree is usually trained upon whitewashed walls, and it is only in this country and China that it thrives best in open orchards.

A ripe, fresh peach, peeled and eaten out of hand can scarcely be improved upon and is permitted even young children. The skin should never be eaten.

Peach desserts are among the most delicious in all the range of cookery. Peaches and Cream—Where peaches are to be sliced and served with cream they should not be peeled until shortly before serving on account of the fruit turning dark from exposure to the air. Sugar should never be put on them, as the dish, as standing in sugar takes away the delicate flavor of the fruit. If it is necessary for them to stand before serving, lay in a glass dessert dish cover. Serve set in a larger dessert dish of the same shape, filling the intervening space with cracked ice for a border. Another pretty way to serve them is to peel large, ripe, peach cut into a small slice from one side, so that it will stand upright, cut a section from the other just large enough to remove the pit, with a small sharp knife, then fill the cavity with whipped and sweetened cream, making a cone of the same on top of each slice. Serve ice cold. Do not peel long before serving.

Baked Peaches—These not only make a fine dessert, but are an excellent relish to hot water over the fruit. Peel by pouring hot water over the fruit, then rub off the skin. Do not pit, but stick a couple of cloves in each peach. Put in a baking pan, and bake in a moderate oven for ten minutes. Bake in a moderate oven for ten minutes. Bake in a moderate oven for ten minutes.

Favorite Peach Pudding—Put whole peeled peaches in the bottom of a buttered pudding dish and pour over them a batter made of one cup sugar, one cup milk, one egg, two tablespoons of melted butter, two tablespoons of baking powder and flour to make a drop batter. Spread over the peaches and bake in a moderate oven for ten minutes. Turn from the dish with peaches on top, and serve with cream or sweet sauce.

Favorite Peach Cobbler—This good old southern dish is made three and a half inches deep. It is made without a bottom crust, but simply lined with a layer of dough, and rolled to fit a long biscuit tin. Brush the top with butter and cover with sliced peaches, arranged in symmetrical overlapping rows or in a circle. Sprinkle the top with sugar, cover with another tin of the same size, so that the fruit will be covered by the top crust, and bake from twenty to thirty minutes. This is an excellent substitute for a pie.

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## SUBJECT OF JEWEL AMULETS.

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## Queer Stories Told of Dangers Averted

## by These Marvelous Charms—

## Santos Dumont's Experiences.

Special Correspondence of The Star.

PARIS, August 15, 1905.

Parisians wear talismans and amulets.

The fact has grown to such proportions that three persons out of five meet attribute occult virtues of a curiously definite character to some engraved stone worn in a ring, or other out-of-the-way object, which they never quit an instant.

Do you know what a chrysoprase is? The Princess of Bulgaria wears one, mounted

St. Helena Friar Sherbet for an invalid—

Use the large egg plums if possible, and allow a half dozen peaches to a dozen plums. Pare both fruits, arrange in a glass dish in alternate layers sprinkling with sugar between. Stand on ice twenty minutes before serving. Pears and peaches are used in the same way for breakfast luncheon, using the whipped cream and sugar between the layers.

Open Peach Pie—Line a rather deep pie plate with a layer of good crust, made in the proportion of one-half cup shortening to one cup pastry flour, a salt spoon of salt and a third or less of a cup of ice water. Bake the crust as for a lemon pie. Fill with fresh peaches, sweetened and cover thickly with whipped sweetened cream. Some good cooks advise the addition of a little apple marmalade, which is decidedly good. The combination of flavors is socially pleasing.

Covered Peach Pie—Line the pie plate with good paste, cover the bottom with a layer of apple marmalade or strained apple sauce, and over this put a generous filling of sliced peaches. Sweeten to taste, cover with a thin layer of delicate paste, make a twist of paste to surround the edge, rolling so that it will puff up and be light in the baking; brush the crust over with the egg and bake about three-quarters of an hour in an oven hot at first, but gradually cooling. When done dredge with powdered sugar, set back a moment to serve slightly warm with whipped cream.

Suggestions for putting up peaches in various ways will come later.

## NEW TABLE LINENS

## HEMSTITCHING IS NOT USED ON

## PLAIN TABLECLOTHS.

## Beauties of Dollies and Centerpieces

## Done in Japanese Em-

## broidery.

Written for The Star.

Never was such an array of beautiful table linens spread out to the prospective purchaser as that from which the fall bride may choose. It is simply bewildering in its loveliness. Even matrons whose dowry chests have long been filled are unable to resist the charms of the new linens and combinations of lace and hand embroidery which are being offered upon tulle and monogram directly in the center of the napkin.

Among the more elaborate linens a damask cloth for the dinner hour shows a rich satin finish, with immense floral designs standing out in full relief. All patterns this fall are large. Very stunning is a single orchid design, scattered delicately over the entire cloth. Another lovely design shows autumn leaves on the central portion of the cloth, while graceful sheaves of wheat form the border.

Covers for circular tables have a central pattern which is the shape and size of the table top, and a circular border of the same design.

The regulation tablecloth, however, plays little part these days in the dressing of the festive board, except on formal occasions. Breakfast and luncheon cloths, centerpieces and dollies are much more convenient for ordinary use. They are also less troublesome to launder.

## Breakfast Cloths.

For breakfast cloths white or natural colored linen is edged with blue, pink or yellow borders. Small hemstitched napkins match these in color and design. With colored linens, hemstitching is preferred to fringed edges. Nouveau art patterns are being employed extensively except by waters, borders, such as conventionalized butterflies, poppies, etc. On more expensive cloths enormous roses or fleur de lis, magnificently shaded, outline the tables top or form an artistic cluster in the center.

In the realm of handwork on dollies and centerpieces Irish embroidery is the serviceable and best able to withstand hard usage. This is simply a fine satin stitch which stands out very decidedly from the linen. Medium-sized round dollies with centerpieces to match, have delicately scalloped and buttonholed edges, inside of which are narrow borders of marguerites, shamrocks or similar minute designs.

Dolly sets of Japanese and Chinese embroidery on Japanese grass linen are enormously attractive. The designs are mums or carnations, done both in white and dark blue mercerized cotton, decorate the sheer linen. One very striking set shows a layer of blue dragons in a network of blue vines. These sell as low as \$6 and \$10 a dozen.

## A Season's Fad.

A fad of the season is a long, narrow centerpiece covering the middle of the table from end to end, with smallest size dollies at the corners. The table is then set at one end. Most exquisite is a centerpiece of this description bordered with two narrow garlands of English eyelet work, intersected by a band of fine rennaissance lace. A narrow edging of rennaissance lace finishes the entire border, while the middle of the centerpiece is decorated with the corners of the cloth.

## The Uses of School.

From The Star.

Peaches—Kin yer throw the spit-ball?

Chances—Kin I? Didn't I practice all last winter on de teacher?

Pure Food Laws are Good. No state pure food board has ever questioned the absolute purity of Burnett's Vanilla.—Advt.

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